

6

Food Safety

Goal

Reduce the number of foodborne illnesses.

Overview

The Centers for Disease Control and Prevention (CDC) receive confirmed reports of thousands of foodborne illnesses each year. The number of foodborne illnesses increases significantly when unreported cases are taken into account: an estimated 76 million illnesses, 325,000 hospitalizations, and 5,000 deaths in the United States may be attributable to foodborne illnesses. While the number of foodborne illnesses reported annually in Kentucky is only in the hundreds, it is recognized that just a small percentage of cases are actually reported.

Many factors make foodborne illnesses a growing problem in Kentucky as well as the rest of the nation. The numbers of elderly and immuno-compromised are on the rise. Our food industry has a large number of employees. This creates a high turnover rate. In addition, the employees are increasingly diverse, which may create language barriers. Not all consumers are knowledgeable about safe food preparation practices in the home. Many foods found in our groceries and restaurants may have been produced in another country. We are also becoming cognizant of new and emerging pathogens which were previously not recognized as pathogens in food. Many of these new and emerging pathogens may be resistant to previously effective antibiotics. Another significant factor in increased reporting of pathogens is the database management and data reporting practices now available to capture information. Lastly, sensitivity to possible deliberate contamination of the food supply has increased reporting.

Summary of Progress

Solid progress has been made toward the 2010 objectives. Kentucky is on schedule for adopting the 2001 FDA Food Code this year which will be utilized in the regulation of food safety in all retail food establishments. Also in 2006, Kentucky plans to adopt a statewide food manager certification program. A field prototype program is underway. The Program will require that at least one certified manager will be on duty at all times that a retail food establishment is in operation.

Additionally, a foodborne illness surveillance investigation collection form and the Kentucky reportable disease forms are being utilized so that data may be collected for food related diseases stemming from bacteria and parasites. *Cryptosporidium* has been added to the Kentucky Reportable Disease Surveillance System.

There has been an increased effort to inform consumers of key food safety practices. The food safety curriculum for teaching students throughout Kentucky has been maintained, and both Spanish and Chinese FSAST (Food Safety Accreditation Student Training) videos are being developed.

Progress toward Achieving Each HK 2010 Objective

Summary of Objectives for Food Safety	Baseline	HK 2010 Target	Mid-Decade Status	Progress	Data Source
6.1. (Developmental) Reduce the proportion of infections caused by bacteria, parasites and key foodborne pathogens. Reduce the yearly outbreaks for infections due to <i>Salmonella</i> serotype <i>Enteritidis</i> and <i>Escherichia coli</i> 0157:H7.	40 cases of <i>E Coli</i> 0157:H7 (2000)	≤38	31 cases of <i>E Coli</i> 0157:H7; Serotypes on <i>Salmonella</i> are not collected (2004)	Target Achieved	KYEPHRS
6.1a. (Developmental) Reduce foodborne infections caused by the parasitic pathogens <i>Cryptosporidium parvum</i> , <i>Cyclospora cayetanensis</i> , hepatitis A virus, and Norwalk virus.	<i>Cryptosporidium parvum</i> : 7 cases (2000)	≤6	47 (2004)	No	KYEPHRS
	Hepatitis A: 63 cases (2000)	≤60	31 (2004)	Target Achieved	
	<i>Cyclospora cayetanensis</i>	TBD	TBD	TBD	
	Norwalk virus	TBD	TBD	TBD	
6.1b. (DELETED)					
6.2. Reduce the annual incidence of infection from <i>Listeria monocytogenes</i> and <i>Vibrio vulnificus</i> .	<i>Listeria monocytogenes</i> : 4 cases (2000)	≤3	4 (2004)	No	KYEPHRS
	<i>Vibrio vulnificus</i> : 0 cases (2000)	≤1	1 (2004)	Target Achieved	
6.3R. Reduce foodborne infections caused by antimicrobial-resistant bacterial infections of the species <i>Salmonella</i> and <i>Campylobacter</i> .	<i>Salmonella</i> : 393 cases (2000)	≤373	361 (2004)	Target Achieved	KYEPHRS
	<i>Campylobacter</i> : 213 cases	≤202	273	No	

R = Revised objective.

Progress toward Achieving Each HK 2010 Objective

Summary of Objectives for Food Safety	Baseline	HK 2010 Target	Mid-Decade Status	Progress	Data Source
6.4. Make food-induced anaphylaxis death a reportable condition. Because allergens are present in a variety of foods, and because even trace amounts of these allergens can induce anaphylaxis, education and clear ingredient information are critical to the management of food allergy.	Not a reportable disease	Make food-induced anaphylaxis death a reportable condition	Not a reportable disease	No	
6.5. (Developmental) Increase the proportion of consumers who practice each of the four key food handling practices.	TBD	TBD	TBD	TBD	
6.6. (Developmental) Reduce occurrences of improper holding temperatures, inadequate cooking, poor personal hygiene, contaminated equipment and foods from unsafe sources.	TBD	TBD	TBD	TBD	
6.7. (Developmental) Assess the changes in pesticide residue tolerances mandated by the Food Quality Protection Act.	TBD	TBD	TBD	TBD	
6.8. (Developmental) Increase to at least 75 percent the proportion of households in which principal food preparers routinely refrain from leaving perishable food out of the refrigerator for over 2 hours and clean and sanitize cutting boards and utensils after contact with raw meat and poultry.	TBD	TBD	TBD	TBD	
6.9. Maintain raw agricultural produce pesticide sampling and monitoring (approx. 200 samples annually).	Program has been maintained	Maintain program	Program has been maintained	Target Achieved	Dept. for Public Health Test Samples
6.10. (Developmental) Conduct fish tissue contaminant analysis (approx. 20 samples annually) for methyl mercury, PCB and chlordane on samples of edible fish species collected from Kentucky permitted commercial fish processing establishments and harvested from KY waterways open to commercial fishing.	28 (2000)	≥20	18 (2004)	No	Specific Lab form 504

TBD = To be determined. No reliable data currently exist.

Progress toward Achieving Each HK 2010 Objective

Summary of Objectives for Food Safety	Baseline	HK 2010 Target	Mid- Decade Status	Progress	Data Source
6.11. Maintain inspection surveillance (approx. 1,000 inspections annually) and enforcement under the authority of KRS 217.005 to 217.285 for Kentucky's approximately 1400 food manufacturing and storage firms.	1,049 (2000)	≥1,000	1,180 (2004)	Target Achieved	Inspection Surveillance Reports